



VINO NOBILE DI MONTEPULCIANO SORALDO

Aromas of fresh cherry cross floral hints, violet in the foreground, and hints of flint with light spicy touches. In the mouth slightly sweet attack in which the fruit predominates, then the wine finds energy in a nice acid verve that makes the sip savory, fragrant and long, with full and crisp tannins to bring out its articulate and dense structure.

Variety: Sangiovese 100%

Type of soil: Sandy clay with presence of fossil matrix

Altitude: 450 - 480 m slm

Exposure: North west

System of growth: Spurred cordon

Plant density: 4'500 vines per hectare

Average vine age: 22 years

Average production: 40 q/ha

Harvest method: Manual in boxes followed by secondary selection in sorting tables, also by hand

Fermentation: Partial crushing of the berries, fermentation in wooden vats in low controlled temperature and maceration for about 40 days

Ageing: 24 months in barrels followed by one year in bottle

N. bottles produced on average: 10.000 - 13.000

First vintage: 2015

Size: 750 ml - 1.500 ml - 3.000 ml

Ageing potential: Over 20 years